





6100-532 JUNE 2018 Level 3 Advanced Technical Diploma for Professional Chefs (540) Level 3 Professional Chefs – Theory exam (1)

Friday 15 June 2018 If provided, stick your candidate 09:30 - 11:50 barcode label here. Candidate name (first, last) First Last Candidate enrolment number Date of birth (DDMMYYYY) Gender (M/F) Candidate signature and declaration* Assessment date (DDMMYYYY) Centre number • If any additional answer sheets are used, enter the additional number of pages in this box. • Please ensure that you **staple** additional answer sheets to the **back** of this answer booklet, clearly labelling them with your full name, enrolment number, centre number and qualification number in BLOCK CAPITALS. • All candidates need to use a **black/blue pen. Do not** use a pencil or gel pen. • If provided with source documents, these documents will not be returned to City & Guilds, and will be shredded. **Do not** write on the source documents. *I declare that I had no prior knowledge of the questions in this assessment and that I will not divulge to any person any information about the questions.

You should have the following for this examination

• a pen with black or blue ink

General instructions

- Use black or blue ball-point pen.
- The marks for questions are shown in brackets.
- This examination contains **14** questions. Answer **all** questions.
- Answer the questions in the spaces provided. Answers written in margins or on blank pages will **not** be marked.
- Cross through any work you do not want to be marked.

State four methods used to enforce legislation on businesses failing to comply with food safety.	(4 mark:
Explain two reasons why temperature control is important when managing food safety.	(4 mark

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xplain two reasons for having effective pest control procedures in a professional kitchen.	(4 mark
itate two ways in which a kitchen can be recognised for the quality of its food.	 (2 mark

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Describe the Roux brothers' influence on gastronomy.	(4 marks)
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Explain how intensive farming has affected food production and availability.

Describe four methods for the preservation of duck.	(4 m
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Explain two challenges of sourcing high quality wild feathered game throughout	_ (4 n
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Explain the effect of the 'jerky' preservation method on game.	(5 marks)
Describe three stages involved in tempering dark 70% choselate using the	
Describe three stages involved in tempering dark 70% chocolate, using the seeding method.	(3 marks)

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ate three cakes or sponges that are made using the separated egg method. (3		Explain why agar agar can be a suitable alternative to animal-based gelatine in the production of desserts.	(7 n
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(7 marks)

13 Explain how the **inversion** technique is used in the production of cakes and sponges.

The head chef has been observing the food safety practices of his staff and has identified that improvements could be made in their working practices. He will hold refresher training for all staff.	
Discuss the information that should be included.	(15 mark
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